

Food and Oil Interceptor Sizing Criteria

The sizing criteria outlined on this document is a guide only.

In an effort to prevent this sizing criteria from being misinterpreted Food and Oil Interceptors (FOI) must NOT be installed without formal approval from Trade Waste South East Water. South East Water will issue formal sizing requirements after a completed Trade Waste Application form has been received. Food and Oil Interceptors installed without formal approval and found to not comply will need to be removed and replaced.

Commercial Waste – eg. restaurants, butchers, delicatessens, bakeries, take away shops, caterers; etc

Follow steps 1 to 3 to determine the Food and Oil Interceptor size.

Step 1 Determine the Food and Oil Interceptor size based on the seating capacity shown in Table 1

Table 1

Seating Capacity	Standard Food and Oil Interceptor Sizes
0 to 38	600 litre
39 to 69	1100 litre
70 to 199	2000 litre
200 to 499	3000 litre
500 to 799	4000 litre
800 to 1000	5000 litre

Step 2 Determine the Food and Oil Interceptor size based on fixtures in the food preparation / kitchen area and associated food and oil generating areas such as bin storage areas and cleaners rooms shown in Table 2.

Table 2

Fixtures in the food preparation / kitchen areas	Allowance per Fixture
Single Sink	150 litres
Double Sink	300 litres
Hand Basin (hands free only) kitchen only	50 litres
Floor waste (food preparation area)	200 litres per floor waste
Wok Table (Water Less) without continuous water flow	100 litres per burner
Wok Table with continuous water connection	200 litres per burner
Garbage / bin wash (max 20m ² unroofed)	200 litres
Domestic Dishwasher	100 litres
Commercial Dishwasher	200 litres
Tunnel Dishwasher	1000 litres
Steam 'Combi' oven	600 litres
Cleaners sink	50 litres
Glass Washers	100 litres
Exhaust Canopy with auto / manual flushing	200 litres
Duck Cooker	500 litres
Baine Marie	50 litres
Pasta Cooker *	150 litres
Brat Pan *	150 litres
Stock Pots *	150 litres
Mixing Bowls *	150 litres

Soup Pots *	150 litres
Steamers *	100 litres
Potato Peeler	Not to be connected to FOI
Food Waste Disposal unit	Not to be connected to FOI

* Units are fixed and/or washed in place

Step 3 The larger of the two Food and Oil Interceptor sizes determined from steps 1 and 2 should be considered as the estimated size. If the size of the Food and Oil Interceptor determined in step 2 is larger than step 1 then the next standard size Food and Oil Interceptor (refer to table in step 1) should be used, eg. if the total 'fixtures' equals 850 litre then an 1100 litre Food and Oil Interceptor would be required.

Commercial general notes:

- All new Food and Oil Interceptors installed are to have a minimum capacity of 600 litres, or as approved by Trade Waste South East Water.
- Food chain outlets such as McDonalds, KFC, Hungry Jacks, Red Rooster, Pizza Hut, Nando's, La Porcheta, etc are required to have a minimum size Food and Oil Interceptor of 3000 litres.
- All butcher, kebab, and chicken shops are required to have a minimum size Food and Oil Interceptor of 1100 litres.
- The capacity of a Food and Oil Interceptor required for shopping complexes or shared installations is to be determined in consultation with Trade Waste South East Water.
- The maximum allowable capacity of any one Food and Oil Interceptor is 5000 litres. Where the capacity exceeds 5000 litres an additional in line Food and Oil Interceptor may be required.
- All fixtures in the food preparation / kitchen area **must** be connected to the Food and Oil Interceptor, including the bin wash area and cleaners sink.
- Multiple floor wastes within an individual room will be calculated as 200 litres per floor waste, eg. 2 x floor waste in one kitchen = 400 litres. Consideration to this requirement will be given upon formal request to Trade Waste South East Water.
- The installation of alternative apparatus will only be accepted where it can be demonstrated that the installation of a conventional Food and Oil Interceptor cannot be achieved, and after formal approval from Trade Waste South East water has been issued.

Once a Trade Waste application is submitted an assessment will be undertaken to determine the size of the required Food and Oil Interceptor and a Trade Waste Consent will be issued. The installation and maintenance of the Food and Oil Interceptor is the responsibility of the person, company, business generating the trade waste. Food and Oil Interceptors cannot be shared unless an Owners Corporation Committee accepts responsibility for all matters relating to the installation and maintenance of the Food and Oil Interceptor and associated Trade Waste charges.

Industrial Waste – eg. food manufacturers, food wholesalers; etc

The size of the Food and Oil Interceptor will be the greater of the ‘maximum hourly flow rate’ or the ‘fixture allowance’ as tabled in step 2 of the Commercial Waste assessment.

If the ‘maximum hourly flow rate’ or ‘fixture allowance’ falls between the standard size Food and Oil Interceptors indicated in the Table 3 below, then the next standard size Food and Oil Interceptor shall be used, eg. if the maximum hourly flow rate expected though the Food and Oil Interceptor equals 900L/hour then an 1,100 litre Food and Oil Interceptor would be required.

Table 3

<i>Standard Food and Oil Interceptor Sizes</i>
600 litre
1100 litre
2000 litre
3000 litre
4000 litre
5000 litre

Industrial general notes:

- All new Food and Oil Interceptors are to have a minimum capacity of 600 litres, or as approved by Trade Waste South East Water.
- The size of the Food and Oil Interceptor for a canteen at an industrial waste site should be determined using the steps outlined under Commercial Waste.
- Additional treatment may be required for some food manufacturers, eg. acid neutralisation.
- The maximum allowable capacity of any one Food and Oil Interceptor is 5,000 litres.
- All fixtures in the food preparation / washing areas **must** be connected to the Food and Oil Interceptor, including the bin wash area and cleaners sink.
- The installation of alternative apparatus will only be accepted where it can be demonstrated that the installation of a conventional Food and Oil Interceptor cannot be achieved, and after formal approval from Trade Waste South East Water has been issued.

Exemption criteria

A common misconception is that trade waste is only generated from businesses that cook food on site however trade waste is generated from the washing of utensils, trays, cutlery, containers, etc associated with the handling, preparation, manufacturing and/or serving of food.

An exemption will only be considered upon written request.

For further information contact South East Water Limited’s Trade Waste Team on phone 9552 3662, facsimile 9552 3673, or Email tradewaste@sewl.com.au.